

Pfeffernüsse

Prep: 30 min **Cook:** 0 min **Total:** 2 hr 30 min

Ingredients

3	eggs
1 cup	white sugar
1 cup	Crisco shortening
1/3 cup	water
1/3 cup	white syrup
2/3 cup	molasses
6.66 cups	flour
1 tsp	cinnamon
2 tsp	anise seed
1/4 tsp	allspice
1/4 tsp	cloves
1 tsp	salt
1/2 tsp	nutmeg
1 tsp	soda *(baking soda)*
1 pkg	citron
1 cup	walnuts, chopped

Instructions

1. Cream sugar, Crisco, and eggs together.
2. Add white syrup, molasses, and water; cream together.
3. Mix in 2 cups of the flour and add the spices (cinnamon, anise seed, allspice, cloves, salt, nutmeg, soda), walnuts, and citron; mix together.
4. Continue to add the rest of the flour.
5. Chill the dough for 2 hours.
6. Roll the dough into 1/2 inch strips.

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